

# FERNS RESTAURANT DINNER MENU

## STARTERS

### Garlic Panini.

Oven baked panni bread laced with garlic butter.

\$9.00

Add cheese and bacon

\$11.00

### Bruschetta

\$10.00

Classic mix of tomato, onion and basil sprinkled with feta cheese

Served on crusty bread & finished with a balsamic glaze

### Soup of the Day (GFO)

\$9.00

Served with warm bread and butter.

## ENTREES

### Prawn Cocktail

Classic prawn cocktail with lettuce, prawns, cocktail sauce and lemon wedge

\$11.00

### Creamy Garlic Prawns

\$17.00E

Prawns in a creamy garlic sauce

\$29.00M

Served on jasmine rice

### Duck Spring Rolls

\$12.50

Served with a plum dipping sauce

### Salt and Pepper Calamari

\$14.50E

Tender Calamari coated in salt and pepper spice

\$25.00M

Served with a fresh salad and glass noodles

## OYSTERS

### Natural (GF)

Half Dozen \$20.00

Dozen \$33.00

### Kilpatrick

Half Dozen \$23.00

Dozen \$37.00

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## MAIN COURSE SELECTION

<b>Atlantic Salmon (GFO)</b> Crispy Salmon served with Asparagus, Salad and Chips finished with a Hollandaise Sauce	<b>\$33.00</b>
<b>Fish of the Day (GFO)</b> A choice of grilled lemon butter or beer battered and served with a fresh garden salad, beer battered fries and aioli.	<b>\$33.00</b>
<b>Macadamia Stuffed Chicken Supreme</b> Chicken supreme stuffed with a macadamias, prosciutto and brie, topped with hollandaise sauce on a bed of roasted vegetables and steamed greens	<b>\$32.00</b>
<b>Pistachio Crusted Rack of Lamb</b> Pistachio and basil encrusted lamb rack served with sweet potato mash Green vegetables finished with a rosemary red wine jus	<b>\$33.00</b>
<b>Seafood Fettucine</b> A homemade fettucine pasta tossed with a selection of prawns, scallops and fish pieces, sautéed with onion and garlic in a wine and butter sauce	<b>\$26.00</b>
<b>Pork Belly Stir-fry</b> Pork belly pieces with a mixture of vegetables and hokkein noodles stir fried in an Asian inspired sauce	<b>\$27.00</b>
<b>Pesto Pasta</b> A penne pasta tossed through with pesto sauce, sundried tomato and tender baby spinach leaves	<b>\$22.00</b>
<b>Add Chicken Breast pieces</b>	<b>\$26.00</b>
<b>Seafood Basket</b> S & P Calamari, sautéed prawns & scallops, oysters, battered prawns Battered fish with seafood sauce. Served with chips and salad.	<b>\$39.00</b>
<b>Beef Lasagna</b> A tasty traditional beef lasagna prepared in house by our chefs Served with salad and chips	<b>\$25.00</b>

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## FROM THE GRILL

Black Angus Rib Fillet (300g) (GF)	\$35.00
T-bone (400g) (GF)	\$34.00
Rump (350g) (GF)	\$30.00
<b>Mixed Grill</b>	<b>\$39.00</b>
Rump Steak, Thick Sausage, Bacon, Fried Egg	
<b>Pork Cutlet</b>	<b>\$29.00</b>
Barkers Creek pork cutlet in a smoked hickory BBQ Sauce	
<b>Reef and Beef</b>	<b>\$42.00</b>
Rump steak topped with scallops and prawns in a creamy garlic sauce	

## CHOOSE TWO SIDES

Potato of the week  
Seasonal Steamed Vegetables (GF)  
Salad of the Week (GFO)  
Beer Battered Chips

## CHOOSE YOUR SAUCE

Peppercorn (GF)	
Dianne	Mushroom
Gravy (GF)	Hollandaise

<b>EXTRA SIDE DISHES</b>	<b>\$5.00</b>
Sweet potato fries w/ aioli	
Garden salad	
Beer battered Fries	
Steamed Vegetable Medley	

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## DESSERTS

<b>Mango Sorbet</b>	<b>\$7.50</b>
A refreshing finish to your meal	
<b>Home Made Sticky Date Pudding</b>	<b>\$10.50</b>
Served warm with caramel sauce and vanilla ice-cream and cream.	
<b>Cheese Cake of the Day</b>	<b>\$9.50</b>
Served with cream and ice-cream. Check with wait staff for tonight's special.	
<b>Warm Apple Tart</b>	<b>\$10.50</b>
Served with custard OR Cream and Ice Cream	
<b>Bowl of Ice Cream</b>	<b>\$5.50</b>
Vanilla ice cream with a choice of caramel, strawberry Or chocolate topping	
<b>Tea</b>	<b>\$4.00</b>
<b>Coffee</b>	<b>\$4.00</b>